



**Fissler**

Magic Comfort / INTENSA



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## FISSLER MAGIC COMFORT / INTENSA

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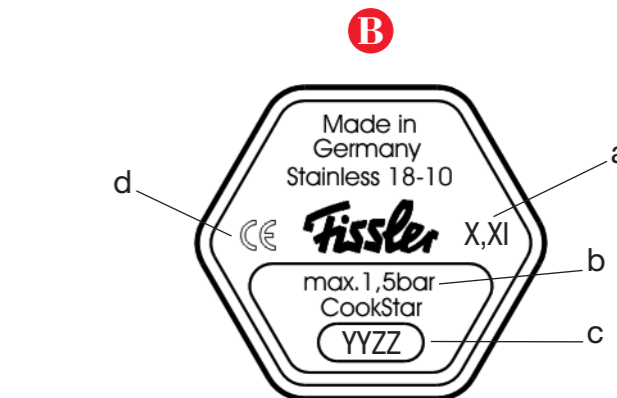
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
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Liebe Kundin, lieber Kunde!


Herzlichen Glückwunsch zu Ihrem neuen Fissler Schnellkochtopf! Jetzt bringen Sie Ihren Speisen das Garen schnell und schonend bei. Sie gewinnen bis zu 70 % Zeit und sparen bis zu 50 % Energie. Die wertvollen Vitamine und das natürliche Aroma bleiben erhalten. Sie essen gesund und alles bleibt besonders schmackhaft.

Welche Funktionen und welche Ausstattungsdetails das Kochen im Schnellkochtopf für Sie so einfach und sicher machen, vermittelt Ihnen diese Gebrauchsanleitung. Sie werden mit Ihrem Schnellkochtopf rasch vertraut sein.

  **Beachten Sie unbedingt und mit größter Sorgfalt die Gebrauchsanleitung, damit Sie nicht durch unsachgemäße Bedienung zu Schaden kommen. Der Schnellkochtopf steht im Betriebszustand unter Druck!**

Wir wünschen Ihnen stets viel Freude am gesunden und vitaminreichen Kochen mit Ihrem Fissler Schnellkochtopf.

Ihre Fissler GmbH  
www.fissler.de

 Dieses Produkt erfüllt die Anforderungen der EU-Richtlinie 97/23/EG – Richtlinie für Druckgeräte  
Die Konformität der o. g. Richtlinie wird durch das CE-Kennzeichen bestätigt.

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Fissler GmbH · Harald-Fissler-Straße 1 · 55743 Idar-Oberstein

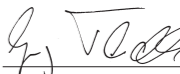
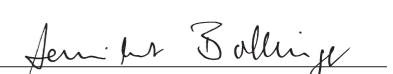
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تتوافق مع متطلبات التوجيهات الموحدة التالية للمجموعة الأوروبية:

97/23/EG (Modul A, B)  
DIN EN 12778

Idar-Oberstein, Juni 2006

   
Georg Thaller (Sprecher) / Dipl.-Ing. Heribert Bollinger (Geschäftsführer)

Ort und Datum der Ausstellung Place and date of issue Lieu et date Plaats en datum van de verklaring Luogo e data del rilascio Lugar y fecha de emisión Local e data de emissão Τόπος και ημερομηνία της έκδοσης Yer ve tarih Ort och datum för utfärdande Miejsce i data wystawienia Místo a datum vystavení اسم، وتاريخ الموقع المختص	Name, Funktion und Unterschrift der Befugten Name, job function and signature of authorized person Nom, fonction et signature du responsable Naam, functie en handtekening van de bevoegde persoon Nome, qualifica e firma dell'incaricato Nombre, función y firma de la persona autorizada Nome, função e assinatura do responsável Όνομα, αξιολογότητα και υπογραφή του εξουσιοδοτημένου Yetkilinin adı, görevi ve imzası Namn, befattning och underskrift av behörig medarbetare nazwisko, funkcja i podpis upoważnionego Jméno, funkce a podpis oprávněné osoby مكان وتاريخ الاصدار
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## Dear Customer,

Congratulations on your new Fissler pressure cooker! It will enable you to cook food quickly, yet gently. You will be saving up to 70 % of the usual cooking time and up to 50 % of the energy you would normally need – without sacrificing vitamins or natural flavour. The food cooked in your pressure cooker will be healthy and delicious.

These Instructions for Use will tell you about the various functions and design details which make it easy and safe for you to cook in your pressure cooker. You will soon know all about it.



**Please follow the Instructions for Use very carefully, to prevent problems which might result from improper handling. Remember that the cooker is under pressure when it is in operation.**

We hope that you will enjoy cooking healthy and nutritious food with your Fissler pressure cooker.

Sincerely,

Your Fissler Team  
[www.fissler.net](http://www.fissler.net)



This product complies with the provisions of EU Directive 97/23/EC on pressure equipment. Conformity to this Directive is indicated by the CE marking.

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## 1. Safety instruction

- Before using the pressure cooker for the first time, carefully read the user instructions. Do not permit persons who are not familiar with the user instructions to use the pressure cooker. When giving the cooker to another person, always include the user instructions.
- Keep children away from the pressure cooker when it is being used.
- Do not use the pressure cooker for any other purposes than those stated in the user instructions.
- Never place the pressure cooker and pressure skillets in the oven, as this would destroy the plastic and rubber parts and safety mechanisms.
- When used for deep-frying, fill the pressure cooker only halfway with oil, and **do not cover it with a lid** (see chapter 7).
- Only use the pressure cooker with the heat sources described in this user manual (see chapter 2).
- Pressure cookers may not be used for medical purposes, such as sterilisation, as they are not designed to reach temperature levels required for sterilisation.
- Every time you use the pressure cooker, inspect the safety mechanisms to ensure that they are not damaged or dirty (see chapter 7).
- Do not in any way alter or interfere with the safety mechanisms, except to carry out maintenance tasks described in the instructions for use. Do not repair or oil the valves! Use only original Fissler replacement parts that fit your cooker model (see chapter 11) to ensure that it will function properly and safely.
- Replace wear parts such as the rubber gasket, the silicone membrane, the valve base seal, the O-ring of the Euromatic and the O-ring of the lid screw approx. every 400 cooking cycles, or latest after two years. Use only original Fissler replacement parts. Parts that show visible damage (cracks, deformation) or discoloration, or that have become brittle must be replaced without delay. Non-compliance can seriously compromise the performance and safety of the cooker.
- Never install parts from other manufacturers in your Fissler pressure cooker.
- Ensure that you only use your Fissler pressure cooker with the Fissler pressure cooker lid of the same model.
- Never heat up your pressure cooker without adding liquid, as this could result in damage to the cooker or the hob from overheating. In certain extreme cases of overheating, the aluminium in the base may melt and liquefy. In the event of such overheating, never remove the cooker from the hob; otherwise, there is a risk of burns caused by hot aluminium spillage. Switch off the hob and allow the pressure cooker to cool down. Ventilate the room.
- Adhere strictly to the following filling instructions:  
Minimum:  $\frac{1}{4}$  litre of liquid (2 cups)  
Maximum:  $\frac{2}{3}$  of cooker volume.  
For food that tends to froth or swell (e.g. rice, legumes, broths or dried vegetables): max.  $\frac{1}{2}$  of cooker volume. Use the fill level indicator inside the cooker and observe the additional instructions in chapter 7.
- The cooker should never be heated at the highest hob setting, either empty or with fat, for

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more than 2 minutes. If it is overheated, the base may become discoloured to a golden shade. This discolouration however does not affect its performance.

- Special instructions for use with induction hobs: In order to prevent the overheating and consequent damage to the cooker, due to the high performance offered by induction hobs, always observe the cooker while it is heated up. Never heat it up when empty or at the highest setting, and adhere to the instructions for use issued by the hob manufacturer (see chapter 8).
- Pressure cookers are under pressure when in use. Non-compliance with the instructions can result in serious injury from burns and scalding. Always ensure that the cooker is properly closed before it is heated up (see chapter 7). Never use your pressure cooker when the lid is not firmly closed!
- Watch the pressure cooker while cooking, and observe the position of the pressure indicator. Adjust the heat so that the pressure indicator does not rise above the desired mark. If the energy input is not reduced, steam escapes through the valve, preventing excess overpressure. This might affect the cooking times, and can result in all liquid evaporating, so that the cooker and hob might become damaged.
- When the cooker is under pressure, move it carefully. Do not touch the hot outer surfaces of the pressure cooker, as this could result in burns and scalding! Handle the cooker only by its handles. If necessary, use oven mittens.
- Before opening the pressure cooker, shake it. This prevents pockets of steam from forming in the cooked food, which might result in splattering and injury from scalding. Never cook apple sauce or stewed fruit in the pressure cooker.
- Never open the pressure cooker using force. Before opening the cooker, ensure that all pressure has been released from the cooker. Adhere to the instructions for opening the cooker (see chapter 8).
- Always keep your hands, head and body clear of the danger zone of the cooker! Proceed with particular caution when depressurising the cooker by means of the safety slide.
- If you have cooked meat (e.g. tongue) or a sausage with skin in the cooker, there is a risk of a pressure build-up under the skin. Do not pierce the skin as long as it is swollen, as you could otherwise scald yourself!
- If the pressure cooker or any of its parts is damaged or does not function as described in the instructions for use, do not use it. Contact your Fissler dealer or call the Fissler Customer Service (telephone: +49 (0) 6781 403 556).
- Please feel free to contact your Fissler dealer or the Fissler Customer Service, if you have any question in relation to these instructions for use. Our partners and employees will be delighted to assist you in all matters concerning your pressure cooker.
- **Keep these instructions for use in a safe place for future reference.**

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## 2. Description of the pressure cooker

*See figure A*

1. Lid handle, to set the lid in place and to ensure safe handling
2. Safety slide for selecting the cooking method, releasing steam, and unlocking the cooker
3. Fissler Euromatic safety valve, located below the lid handle
4. Colour mark on the side handle and marking on the lid, for correct positioning of the lid
5. Easy-care control valve for cooking setting selection, with safety mechanism
6. Extra large pressure indicator with marks for Gentle Setting I and Speed Setting II
7. Infobox with CookCards
8. Valve base seal to seal control valve
9. Silicone membrane to protect control valve
10. Screw to remove lid handle
11. Rubber gasket
12. Fill level indicator with symbols for the required minimum amount of liquid and the maximum volume for normal and frothing food

13. Space-saving side handles for safe handling

14. Flame protection zone for the side handles for cooking on gas stoves



15. The Fissler CookStar all-stove base is suitable for use on all types of hobs, including induction hobs. The base ensures optimum use of energy, as well as even heat distribution and storage on all stove types



The base stamp includes the following information and specifications.

*See figure B*

- a - Nominal capacity (does not correspond to the usable capacity, see chapter 7: maximum fill level)
  - b - Maximum permissible steam release pressure of the control valve
  - c - Date of manufacture (calendar week/year)
  - d - CE mark
16. Steamer kit: with perforated inset and tripod stand. (Pressure cookers are also available without steamer kits. Steamer kits can be purchased separately.)



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## 3. The safety systems of the Magic Comfort and Intensa pressure cookers

- Automatic control valve:
  1. with cooking setting selection
  2. with pressure limitation function: if the pressure exceeds the selected cooking setting pressure, the control valve automatically opens to release steam (at max. 1.5 bar).
- Fissler Euromatic:
  1. for the automatic depressurisation of the cooker
  2. as residual pressure block: when the safety slide is under pressure, it is blocked by the valve gate and the pressure cooker cannot be opened. The cooker can only be opened when all pressure has been released.
  3. with safety function if the lid has not been properly closed: the valve ensures that the opening in the lid is not sealed, so that no pressure can be built up.
  4. with pressure limitation function: in the event of a defect in the safety valve of the main control valve, the Euromatic is automatically opened to release the pressure.
- Pressure indicator with marks for Gentle Setting I and Speed Setting II
- Rubber gasket
- Safety slide in the lid handle (in conjunction with the Euromatic):
  1. to release the pressure by releasing steam
  2. to unlock the lid so that it can be opened.
- Bayonet locking system: ensures secure closure under pressure
- Reach-through safety handle for safe handling

## 4. Main features of your pressure cooker

The Magic Comfort or Intensa pressure cooker makes perfect cooking results easy. Thanks to the high temperatures that are reached in pressure cookers, food is cooked more quickly, while valuable vitamins and minerals are preserved. You save up to 70% of the usual cooking time, and up to 50% of energy.

The markings on the safety slide ensure simple handling of the pressure cooker: To cook with pressure, set the safety slide to the “closed”  position. Only in this position can pressure build up. For conventional cooking, set the safety slide to the “open”  position.

During the heating-up process, the Fissler Euromatic system ensures that the air is expelled from the pressure cooker. This means that the oxygen in the air, which is responsible for the destruction of vitamins and flavours during the cooking process is not present in the cooker.

If vegetables are cooked in the perforated inset, they are not immersed in water but cooked by steam, so that most water-soluble vitamins are preserved.

Control valve: allows for the selection of the cooking setting (Gentle Setting I or Speed Setting II).

At Gentle Setting I for vegetables and other delicate food, the temperature does not exceed approx. 109 °C (0.4 bar). At Speed Setting II used for stews and meat dishes, the maximum temperature is approx. 116 °C (0.8 bar). If the operating pressure of the chosen setting is exceeded, steam is released as soon as a pressure of 1.5 bar is reached.

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To make it easier to use your pressure cooker, an Infobox with CookCards is found in the lid handle. The cooking times are shown on the pressure cooker itself, so that you are always certain of the time you will need to cook a specific food. The symbols inside the pot show you the minimum volume, as well as the maximum volume for normal and frothing food.

It is also easy to clean the control valve after use. The lid handle with the easy-care safety valve and pressure indicator can be easily removed and rinsed under running water.

## 5. How the pressure cooker works

Steam is generated in the sealed cooker, which must always contain a certain amount of liquid. The air in the cooker is thereby automatically expelled through the Fissler Euromatic valve. Overpressure is built up in the cooker, the temperature increases and the pressure indicator rises. At this point, you must reduce the energy input.

When the desired cooking setting is reached, the cooking time begins. The pressure indicator shows the current pressure level in the cooker.

After the cooking time has elapsed, the pressure cooker must be depressurised completely (see chapter 8). Only when fully depressurised can the pressure cooker be opened.

## 6. Before initial use


Wash the cooker and lid thoroughly using a conventional detergent. Fill the cooker halfway with water, add a squirt of lemon juice and boil at Speed Setting II as described in the instructions for use.

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## 7. Basic handling of the cooker

### Opening the cooker

*See figure C*

- Push the safety slide sideways to the left to the “open”  mark.

*See figure D*

- Then turn the lid anticlockwise (in the opposite direction to that shown by the arrow) as far as possible, with one hand on the lid handle and the other on the side handle. The circle on the lid and the red dot on the side handle must be lined up. Now you can lift the lid.

*See figure E*

- You can also grasp the lid with both hands near the side handles. This is especially practical for left-handed cooks.

### Before each use

*See figure F*

Check to see that the pressure indicator can move freely, by gently pushing it upward. If it springs back easily, it will function properly.

*See figure G*

Check the Fissler Euromatic (a) to ensure that it is not blocked or stuck. To do this, gently shake the Euromatic. Check whether the rubber gasket (b) is properly secured in the lid.

*See figure H*

Remove the lid handle and check to see that the body of the valve can move freely, by gently push-

ing it upward. If it springs back easily, it will function properly.

Cooking methods for which the pressure cooker and pressure skillet can be used

Pressure cookers can be used for almost any method of cooking: boiling, braising, steaming and browning.

When using the cooker with the lid closed, ensure that the maximum filling level is not exceeded. The fill level indicator on the inside of the cooker indicates the required liquid level.

*See figure I*

### Maximum filling level:

The maximum filling level for common food is  $\frac{2}{3}$  of the cooker's capacity (top mark).

For food that tend to swell or froth (e.g. legumes, rice, noodles, broth and dried vegetables), do not exceed the lower mark, so that the cooker is not more than half full.

### Minimum fill level:

The “min.” symbol shows you the minimum amount of liquid (2 cups or  $\frac{1}{4}$  litre) which must be in the cooker when cooking with or without the inset.

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## **Caution:**

Always add sufficient liquid to the pressure cooker, so that there is no risk that all liquid is evaporated. This helps keep your cooker clean. Under all circumstances avoid “cooking dry” of the pot, as this could result in damage caused by overheating (melting of base or damage to the safety mechanisms). If the pressure cooker is overheated, do not lift it from the cooking plate. Shut down the hob and let the cooker cool down on the plate. Have the pressure cooker checked by the Fissler Customer Service before using it again.

## **Cooking without inset**

### Preparing meat

#### *See figure J*

Browning with or without fat:

1. Without adding fat, heat up your open pot at a medium setting ( $\frac{2}{3}$  of the maximum setting).
2. Wait for approx. 3 to 4 minutes.
3. Sprinkle a few drops of cold water onto the bottom of the cooker. If they remain in droplet shape and “dance” around on the pot base, the browning temperature is reached.
4. If required, add some fat.
5. Place the unsalted meat into the cooker and press it against the base. If the meat sticks to the stainless steel surface, do not try to remove it. After about 2 minutes, it will have become unstuck again.
6. Turn the meat over (see step 5) and season the sealed side of the piece as required.

7. Add the other ingredients you wish to cook together with the browned meat.
8. Add liquid as prescribed in the recipe. In all cases, ensure that there are at least 2 cups of liquid ( $\frac{1}{4}$  litre) in the cooker.
9. Close the lid. (see chapter 7).
10. Set the hob to the highest temperature.

If you have cooked meat (e.g. tongue) or a sausage with skin in the cooker, there is a risk of a pressure build-up under the skin. Do not pierce the skin as long as it is swollen, as you could otherwise scald yourself!

### Preparation of soups and stews

Soups and stews must always be cooked without inset. Fill the cooker to maximum  $\frac{2}{3}$  of its capacity. When preparing food that tend to froth or swell, fill the cooker only to  $\frac{1}{2}$  of its capacity. To prepare soups, first bring the ingredients to the boil in the open cooker, skim off the froth and then close the cooker.

Never use the pressure cooker for apple sauce or stewed fruit, as there is a serious risk of scalding!

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## Preparing food in the perforated inset

The perforated inset is used with our without the tripod for the preparation of vegetables, fish and other delicate food.

*See figure K*

### Preparation of vegetables and potatoes

- Pour liquid into the pressure cooker up to the min symbol (equals 2 cups or a good 1/4 litre). If desired, add herbs, seasonings or wine.
- Place the washed and sliced vegetables into the perforated inset and place the inset onto the tripod in the cooker.
- Close the lid.
- Set the hob to the highest temperature.

### Preparing fish

Place the fish on the bottom of the cooker, add the required amount of liquid and let it cook in its own juices. Alternatively, place the fish onto the perforated inset and steam it.

## Preparing food in the unperforated inset


Please note that the unperforated inset may only be used together with the tripod (or with the perforated inset).

**Note:** Steamer kits can be purchased separately.

## Deep-frying in pressure cooker


For deep-frying in the pressure cooker, use the pot without lid and fill it to maximum halfway with oil, in order to prevent injury from spilling or frothing oil. Please ensure that the oil is not overheated.

## Conventional cooking (without pressure)

Once the cooker is closed, make sure that the safety slide is in the “open”  position. No steam will be formed, and the pressure indicator will not rise. It is normal for steam to escape from under the lid handle.

## Closing the cooker

*See figure L*

Put on the lid so that the circular mark on the lid and the red mark on the side handle are lined up. The safety slide must be at the “open”  position.

*See figure M*

To close the cooker, turn the lid in the direction of the arrow (clockwise) to the stop, with one hand on the lid handle and the other on the side handle.


*See figure N*

You can also grasp the lid with both hands near the side handles to close it. This is especially practical for left-handed cooks.

*See figure O*

The lid handle and side handle are now aligned. The lid rests firmly on the pot. Now you can select pressure cooking at the Gentle Setting or the Speed Setting, or conventional cooking.

*See figure P*

For pressure cooking, move the safety slide anti-clockwise until it clicks into place. The cooker is now locked, and the safety slide is in the “closed”  position.

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## Selecting the cooking setting

For pressure cooking, select the desired cooking setting on the 2-level valve.

Just turn the knob on the control valve until it points to the desired cooking setting.

*See figure R*

- At Gentle Setting I, the food is cooked gently; this setting is thus particularly suitable for delicate food such as vegetables and fish.

*See figure S*

- At Speed Setting II, food is cooked quickly; this setting is suitable for food that require long cooking times, such as soups, meat and stews.

## 8. The cooking process in the pressure cooker

### Begin of the cooking process

Place the pressure cooker on a matching cooking plate:

*Solid cooking plates/glass ceramic cooking zones (radiation/halogen):*

The hob plate should correspond to, or be smaller than, the diameter of the pot base.

*Gas hob:*

Centre the cooker on the ring, and ensure that the flames do not extend beyond the pot base.

*Induction hobs:*

Centre the cooker on the plate. The diameter of the pot base should ideally correspond to the size of the cooking plate, or be slightly larger, as there is otherwise a risk that the plate is not switched on.

When the cooker is in operation, there might be a slight humming noise. This noise is due to technical reasons and does not indicate a defect or fault in your equipment.

Always begin the cooking process by setting the plate to the highest level. For induction hobs, select the higher medium level. When using the cooker on a gas hob, ensure that the flames do not extend beyond the edge of the pot base.

After the cooking process has been started, the temperature in the cooker rises and steam is generated. The oxygen, which is responsible for the destruction of vitamins in food, rises with the steam to the lid of the cooker. This process might take several minutes. The Fissler Euromatic valve closes automatically. Shortly afterwards, the pres-

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sure indicator begins to rise and the first white ring becomes visible.

## Turn down the heat

- If you want to cook at Gentle Setting I (1st ring), turn down the heat on your stove shortly before the first white ring becomes visible. The first white ring must remain visible during the entire cooking process.
- If you want to cook at Speed Setting II (2nd ring), turn down the heat just when the first white ring has become completely visible. The second ring must remain visible during the entire cooking process.

If the pressure indicator continues to rise beyond the first and second ring (depending on the selected setting), and if the cooker makes a hissing noise, steam is escaping at the main control valve. This means that the heat input is too high and must be reduced, as there is otherwise a risk that all liquid will evaporate from the cooker.


## Begin of the cooking time

When the pressure indicator has reached the desired cooking setting, the cooking time begins. Cooking times can be found in the Infobox or tables (see chapter 12). The cooking times indicated in the table are only guide values, as the actual times depend on the quality and the size of the items to be cooked, as well as on personal taste. We recommend using a kitchen timer, such as the Fissler magic timer.

## End of the cooking time

When the cooking time has elapsed, remove the pressure cooker from the plate and release the pressure.

### Caution:


Never open the cooker with force. It may only be opened if the pressure indicator has fallen back into its socket completely, no more steam is escaping, and the safety slide can be easily moved to the “open”  end position. Before opening the cooker, always shake it. This ensures that any steam pockets will be destroyed, preventing spattering of the cooked food when the lid is removed from the pot, which can lead to injury from scalding.



This can be done in three different ways:

### 1. Cool the cooker under running cold water

#### *See figure T*

Hold the cooker under the water tap and run cold water over the lid until the indicator has fallen back into its socket. Ensure that the water does not reach the lid handle. Do not place the cooker in cold water.




Shake the cooker, and then move the safety slide toward the “open”  position.

If there is still steam escaping, close  the safety slide again and hold the pot under cold running water for another shot while. Repeat these steps until there is no steam escaping the safety slide can be easily moved to the “open”  position. Then open the cooker.

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## 2. Release the steam

*See figure U*


You can use the safety slide to release steam. To do so, move the safety slide to the left to the “open”  position. Steam will stream out to the side from under the lid handle and over the lid. When there is no more steam escaping, close the safety slide and shake the cooker. Then move the safety slide to the left to the “open”  position, so that the remaining steam can escape. Repeat these steps until no there is no steam escaping and the safety slide can be easily moved to the “open”  position. Then open the cooker.



### Caution:

Do not depressurise the cooker with the steam release method, if it contains soup, legumes, stews, tongue or similar food, which tends to swell or froth. Never cook apple sauce or stewed fruit in the pressure cooker as there is a serious risk of scalding!

## 3. Set the cooker aside and let cool

With this method, it takes quite a while for the temperature to be sufficiently reduced. It should thus not be used for food that are prepared with short cooking times such as fish or vegetables. For other food, such as pea soup, etc., it is not that important whether it is cooked a little longer.

When the pressure indicator is no longer visible, shake the cooker gently, then move the safety slide to the left to the “open”  position. When there is no more steam escaping, close the safety slide and shake the cooker. Then move the safety slide to the

left to the “open”  position, so that the remaining steam can escape. Repeat these steps until there is no steam escaping and the safety slide can be easily moved to the “open”  position. Then open the cooker.

### Opening the cooker during cooking

If you wish to open the cooker during cooking, you must first release the pressure as described above. Please note that the lid is hot! Proceed with special care when opening and closing the lid. Only touch the side and lid handles, to avoid burning yourself. When the cooker is opened during cooking, the cooking process is obviously interrupted. Adjust the overall cooking time accordingly.

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## 9. Care instructions

Clean the pressure cooker after each use. Do not allow food residues to dry, as they could cause stains and alter the surface.

Do not store food in the cooker, as this could lead to corrosion spots on the cooker base.

The pot and lid (without the lid handle) can be washed by hand in the usual way or placed in the dishwasher. Do not place the gasket or entire lid handle including the Infobox in the dishwasher, as they might be damaged by the dishwasher detergent.

If a cooker with plastic handles is placed in the dishwasher, the handle will discolour over time. This however does not affect its safety.

To remove water stains and polish your pressure cooker to a new sheen, use Fissler Stainless Steel Care. Never clean the cooker with steel wool or abrasive scouring powders or liquids.

### Cleaning the lid handle

*See figure V*

After every use:

Remove the CookCards. Loosen the screw on the inside of the lid.



*See figure W*

Once the lid handle has been removed, it can be rinsed under running water.

*See figure H*

While the lid handle is off, check the control valve by gently trying to push it upwards. If it springs back, it will function properly.

*See figures X&Y*

After washing, set the safety slide to the “closed”  position. Nest the lid in the lid handle, and tighten the lid screw firmly. Before closing the cooker, set the safety slide again to the “open”  position.

Rinse the Euromatic valve (safety valve) under the tap to remove any food residue. This part does not have to be disassembled for cleaning.

### Proper storage for prolonged service life





The rubber gasket will last longer, if you place the lid upside down onto the pot.

### Note

Wear parts such as the rubber gasket, the silicone membrane, the valve base seal, the O-ring of the Euromatic and the O-ring of the lid screw have a limited service life and must be replaced with original Fissler replacement parts after approx. 400 cooking cycles, or latest every 2 years. If any of these parts shows any damage (e.g. cracks, deformation), discolouration or increased brittleness, replace it without delay with an original Fissler replacement part. Non-compliance can seriously compromise the performance and safety of the cooker.

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## 10. Frequently asked questions regarding Fissler pressure cookers

Problem	Possible cause	Remedy
When starting the cooking process, the Fissler Euromatic valve continues releasing steam for much longer than is normal.	<p>The safety slide is not in the “closed”  position.</p> <p>The Fissler Euromatic valve or its O-ring is dirty or damaged.</p> <p>The cooker is not properly closed.</p> <p>The pressure cooker is placed on a hob plate that is too large.</p> <p>The hob is not set to maximum output.</p>	<p>Set the safety slider to “closed”  position.</p> <p>Clean the parts, replace them, if necessary.</p> <p>Close the cooker properly.</p> <p>Place the pressure cooker onto a hob plate of suitable size.</p> <p>Adjust the temperature settings of the hob.</p>
During the heat-up process, no steam escapes from the Fissler Euromatic valve.	Insufficient liquid in the cooker.	Add minimum volume of liquid (1/4 litre).
Steam escapes from under the rim of the lid.	<p>Check the rubber gasket and insert it properly.</p> <p>The rubber gasket is dirty or defective.</p>	<p>Insert the rubber gasket properly.</p> <p>Clean the rubber gasket; replace it, if necessary.</p>
The indicator fails to rise, or steam escapes to the sides from under the lid handle before the desired cooking setting is reached.	<p>Insufficient liquid in the cooker.</p> <p>Check whether the cooker is properly closed.</p> <p>The safety slide is not in the “closed”  position.</p> <p>The 2-stage control valve is set incorrectly.</p> <p>The rubber gasket is defective or brittle.</p> <p>The lid handle is incorrectly mounted.</p> <p>The silicone membrane is not inserted or damaged.</p>	<p>Add minimum volume of liquid (1/4 litre).</p> <p>Close the cooker properly.</p> <p>Move the safety slide to the “closed”  position.</p> <p>Set the 2-stage control valve correctly.</p> <p>Insert a new rubber gasket.</p> <p>Mount the lid handle correctly.</p> <p>Mount or replace the silicone membrane.</p>

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Problem	Possible cause	Remedy
	<p>The valve base seal is not in place or defective.</p> <p>The Fissler Euromatic valve or its O-ring is dirty or damaged.</p> <p>The O-ring for the lid screw is missing, defective, or incorrectly mounted, or the lid screw is not tightened.</p>	<p>Insert or replace the valve base seal.</p> <p>Clean the parts, replace them, if necessary.</p> <p>Mount the O-ring correctly on the lid screw and tighten the screw, or replace the O-ring.</p>
Steam escapes to the side from under the lid handle when the selected cooking setting is exceeded.	If a very large amount of steam escapes, this means that the temperature is too high.	Turn down the hob, and continue cooking as usual. Make sure that the pressure indicator rises enough for the correct white ring to remain visible. Turn down the heat source - and then you can continue cooking as usual.
The Fissler Euromatic releases steam while the pressure indicator is already raised.	<p>The control valve unit is dirty.</p> <p>The control valve unit is damaged.</p>	<p>Turn off the hob and let the pressure cooker cool down. Remove the lid handle and clean it.</p> <p>Turn off the hob and let the pressure cooker cool down. Replace the lid handle.</p>
The handles are loose.	The screws of the handles are not firmly tightened.	Tighten the screws, using a screwdriver.

If you suspect that there is something wrong with your pressure cooker, turn off the hob and let the cooker cool down.

## Note:

Do not use the cooker, if any of its parts are defective. Always immediately replace defective parts. Use only original Fissler replacement parts that fit your cooker model (see chapter 11). Other replacement parts could compromise the safety and performance of your cooker. Ensure that you only use your Fissler pressure cooker with the Fissler pressure cooker lid of the same model.







If you are unable to eliminate a problem you encounter, contact your Fissler dealer or the Fissler Customer Service (phone: +49 (0) 6781 / 403-556).

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## 11. Replacement parts list

### Please note:




Wear parts such as the rubber gasket, the silicone membrane, the valve base seal, the O-ring of the Euro-matic and the O-ring of the lid screw have a limited service life and must be replaced with original Fissler replacement parts after approx. 400 cooking cycles, or latest every 2 years. If any of these parts shows any damage (e.g. cracks, deformation), discolouration or increased brittleness, replace it without delay with an original Fissler replacement part. Non-compliance can seriously compromise the performance and safety of the cooker.

Description	Diameter		Order number		
			Magic black	Magic blue	Intensa blue
Lid handle, complete	22 cm 26 cm		20 634 02 660 20 694 02 660	20 633 02 660 20 693 02 660	– 20 693 02 660
Side handle Pressure cooker with stop, complete	22 cm 26 cm 22 cm 26 cm		20 648 00 640 20 688 00 640 20 648 02 640 20 688 04 640	20 647 00 640 20 687 00 640 20 647 02 640 20 687 04 640	– 16 697 00 640 – 16 697 04 640
Side handle Pressure cooker without stop, complete	22 cm 26 cm 22 cm 26 cm		20 648 00 630 20 678 00 630 20 648 02 630 20 678 04 630	20 647 00 630 20 677 00 630 20 647 02 630 20 677 04 630	– 16 697 00 630 – 16 697 04 630
Valve base seal	all sizes		20 653 00 740		20 653 00 740
Silicone membrane	all sizes		20 653 00 720		20 653 00 720
Lid screw incl. O-ring	all sizes		20 653 00 770		20 653 00 770

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Description	Diameter		Order number		
			Magic black	Magic blue	Intensa blue
O-ring for lid screw	all sizes		20 653 00 283		20 653 00 283
Euromatic incl. O-ring	all sizes		11 631 00 750		11 631 00 750
O-ring for Euromatic	all sizes		11 631 00 760		11 631 00 760
Rubber gasket	22 cm 26 cm		38 667 00 205 38 687 00 205	— 38 687 00 205	
CookCards	all sizes		20 653 00 970		20 653 00 970

The O-ring of the Euromatic valve is installed at the bottom of the lid. To remove or install the O-ring, remove the lid handle and push down the Euromatic valve from the top of the lid, so that the O-ring is accessible and can be removed. When installing the O-ring, ensure that it is placed in the groove along its entire circumference. *See figure Z*

Accessory	Diameter		Order number	
			Magic black	Magic blue
Perforated inset	22 cm 26 cm		21 633 04 610 21 656 06 610	
Unperforated inset	22 cm 26 cm		21 633 04 620 21 656 06 620	
Tripod	22 cm 26 cm		18 621 04 630 21 656 08 630	

All Fissler replacement parts are available from Fissler dealers or cookware departments in department stores. You can of course also order the replacement parts directly from Fissler GmbH, Customer Service Department, 55768 Hoppstädten-Weiersbach, Germany, phone: +49 (0) 6781 / 403-556.

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## 12. Cooking times

The cooking times shown here are intended as guidelines. They are based on meals for 4 people, cooked at Speed Setting II. With Gentle Setting I, the cooking time must be increased by about 50%, but is still far below the cooking time of conventional methods. The exact cooking times depend on the size and freshness of the food. You will soon develop a feeling for this.

### Meat

Pork shank .....	30-40 min.
Goulash .....	15-20 min.
Chicken (depending on size and weight) .....	20-25 min.
Veal, sliced .....	6 min.
Veal roast, rabbit .....	15-20 min.
Veal fricassee .....	5 min.
Turkey leg .....	25-35 min.
Roast beef .....	40-50 min.
Ribs with sauerkraut and potatoes .....	10-12 min.
Roulade .....	15-20 min.
Sauerbraten .....	30-35 min.
Roast ham .....	20-25 min.
Cooked ham .....	30-35 min.
Pork roast .....	25-30 min.
Pork hocks .....	25-35 min.

### Fish, venison

Steamed fish with potatoes .....	6-8 min.
Fish in white wine sauce with potatoes .....	6- 8 min.
Leg of deer .....	25-30 min.
Haddock .....	4-6 min.

### Stew

Cabbage stew .....	15 min.
Lentils (pre-soaked) with bacon and potatoes .....	3-5 min.
Pichelsteiner stew .....	20 min.
Serbian beef stew with mushrooms .	8-10 min.

### Soups

Pea soup (not pre-soaked) .....	20-25 min.
Vegetable soup .....	4-8 min.
Semolina soup .....	3-5 min.
Goulash soup .....	10-15 min.
Potato soup .....	5-6 min.
Clear broth .....	20-25 min.
Minestrone .....	8-10 min.
Pot-au-feu .....	20-25 min.
Rice soup .....	6-8 min.
Beef broth (depending on meat weight) .....	35-40 min.
Chicken soup (depending on size and age) .....	25-35 min.
Tomato soup with rice .....	6-8 min.

### Vegetables

Cauliflower (depending on variety) .....	2-3 min.
Cauliflower, whole (depending on variety) .....	4-6 min.
Fresh peas .....	3-4 min.
Mixed vegetables .....	5-6 min.
Potatoes, with jacket .....	8-10 min.
Potatoes, peeled .....	6-8 min.
Peppers, stuffed .....	6-8 min.
Mushrooms .....	6-8 min.
Beetroot .....	15-25 min.
Cabbage (red or white), kale .....	8-10 min.
Sauerkraut .....	2-3 min.
Black salsify .....	4-5 min.

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## Vegetables

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Pinto beans (not pre-soaked) .....	15-20 min.
Pinto beans, sprouting .....	3-5 min.
Dry peas, whole, unpeeled, not pre-soaked .....	45-55 min.
Dry peas, whole, peeled, pre-soaked .....	12-45 min.
Split peas, whole, not pre-soaked .....	15 min.
Large lentils, unpeeled, not pre-soaked .....	10-15 min.
Large lentils, unpeeled, pre-soaked .....	3-5 min.
Kidney beans, sprouting .....	3-5 min.

## Cereals

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Brown rice, oats, wheat, barley, rye, spelt .....	9 min.
Depressurise cooker and allow the cereal to swell while the lid is closed .....	15 min.
Buckwheat, millet .....	6 min.
<u>Do not allow to swell after cooking!</u>	

## 13. The Fissler Warranty

For all Fissler pressure cookers and pressure skillets, Fissler grants a three-year warranty on all functional parts (excluding parts that are subject to wear, such as the rubber gasket, the silicone membrane, the O-ring of the Euromatic valve and the O-ring of the lid screw).

Improper use shall void the warranty. Not covered by warranty are purely visual signs of use and wear.

### 10-year availability warranty for replacement part

All functional parts of your pressure cooker – from the rubber gasket to the complete lid handle - can be obtained for a minimum period of 10 years from the date of purchase of your cooker from all good hardware stores, cookware departments in department stores or directly from:

Fissler GmbH  
Customer Service Department  
55768 Hoppstädten-Weiersbach  
Germany  
Telephone: +49 (0) 6781 / 403-556  
[www.fissler.net](http://www.fissler.net)